SAMSUNG

MICROWAVE OVEN

(COMMERCIAL)

Owner's Instructions and Cooking Guide

CM1029A

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Code No. : DE68-02570C

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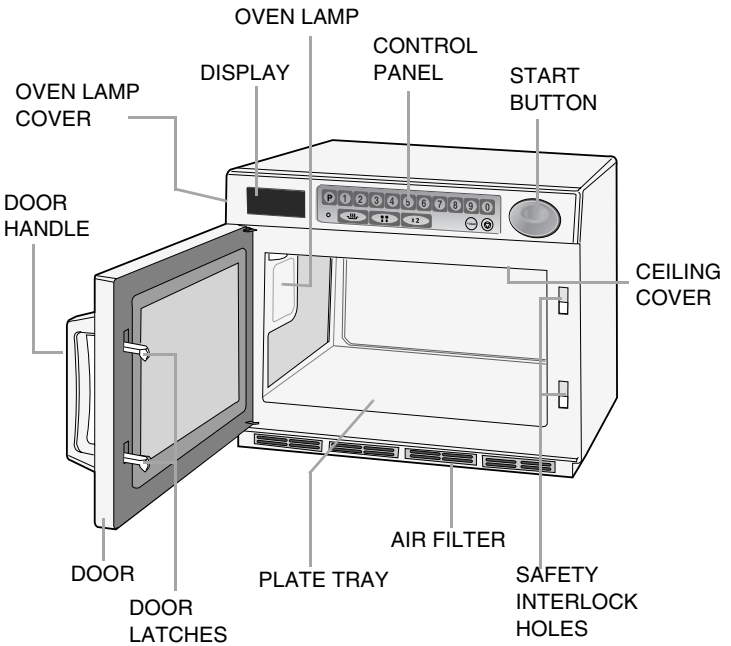
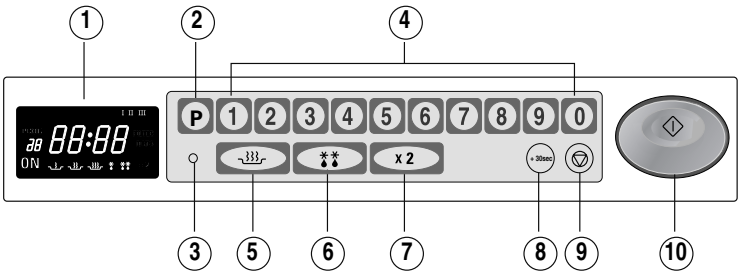
Oven

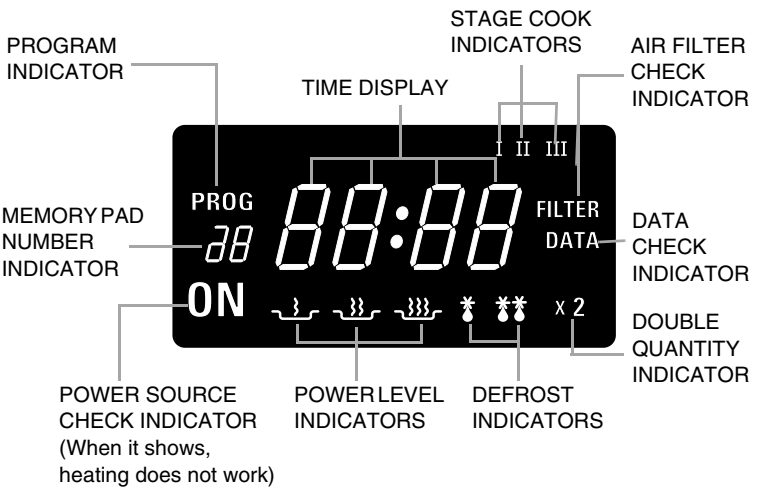


Control Panel



1. DISPLAY
2. PROGRAM PAD
3. PROGRAM LOCK PAD
4. NUMBER PADS(Time, Memory Programming)
5. POWER LEVEL SELECTOR PAD
6. DEFROST SELECTOR PAD
7. DOUBLE QUANTITY PAD
8. +30sec PAD (One Touch Cook Pad)
9. STOP/CANCEL PAD
10. START BUTTON

DISPLAY



Using this Instruction Booklet

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- ***Safety precautions***
- ***Suitable accessories and cookware***
- ***Useful cooking tips***

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

The step-by-step reocedures use two different symbols.

Important

Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door (bent)
(2) Door hinges (broken or loose)
(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

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IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

WARNING:
If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

- It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:
Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation **ALWAYS** allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
Stir during heating, if necessary, and **ALWAYS** stir after heating.

- In the event of scalding, follow these **FIRST AID** instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.

WARNING:
The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

- Only use utensils that are suitable for use in microwave ovens; **DO NOT** use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
  Do not use your microwave oven to dry papers or clothes.
- Small amounts of food require shorter cooking or heating time.
  If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.

Safety Precautions (continued)

- **NEVER** heat a babys bottle with the teat on, as the bottle may explode if overheated.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
  Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- The appliance should not be cleaned with a water jet.
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
  The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
  Do not operate this appliance if it has a damaged power cable or plug.
- Stand at arms length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

- You may notice a Clicking sound during operation(especially when the oven is defrosting).

Reason: This sound is normal when the electrical power output is changing.

- **DO NOT** operate the microwave oven when it is empty. the power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.
  It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.

IMPORTANT

- Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Installing Your Microwave Oven

This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).

1. Install the oven on a flat, level, stable surface. Make sure there is adequate ventilation for your oven by leaving at least 10cm(four inches) of space behind, on the sides of the oven and 20cm(eight inches) of above.
2. Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
3. Remove all packing materials inside the oven.
4. For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. This microwave oven has to be positioned so that plug is accessible.

☛ Be sure to remove the protective film from outer case. The protective film is on the outer case to prevent scratches. When installing or before using, be sure to remove it.

Outdoor Use

This microwave oven is not designed for outdoor use.
You should use it indoors only.

During Air Cooling

Do not turn power off while the cooling fan is automatically air-cooling for 1min.

Recommendations

- ✉ DO NOT install the microwave oven in hot or damp surroundings.
  Example: Next to a traditional oven or radiator.
- ✉ The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.
- ✉ Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

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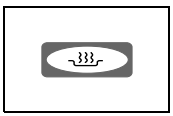
One-stage cooking

This oven is preset at the factory for automatic operation.

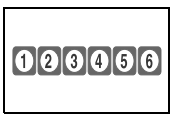
Make sure the oven is plugged into a properly earthed electrical outlet and "ON" appears in the display window.

Open the door(The oven lamp will be turned on.).

Put the food into a suitable container, place it in the centre of the oven and then close the door securely (The oven lamp will go off.).

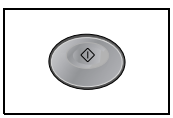


1. Select the desired power level by pressing the **Power Level Selector** pad.
Result : The selected power level will be displayed in the display window.

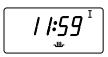


2. Set the desired heating time by pressing the **NUMBER** pads.
Result : The selected time is displayed in the display window.

✉ The maximum time according to each cooking power level can be referred to in the title "Power Levels ans Time Variations" on page 6. The **NUMBER** pads will not operate or respond when you press a cooking time exceeding the maximum value. It is not possible to set a cooking time for longer than the maximum time allowed on the chosen program. It is advisable to press **CANCEL** and to enter a new power level and cooking time.



3. Press ◇ button:
Result : The oven lamp and cooling fan will be turned on. Heating will start.
The time on digital display will count down.



✉ When all time is elapsed, the end of cycle Beep Tone will sound 4 times and all heating will stop. The oven lamp will go off.

4. Open the door and take the food out.
Close the door. The oven lamp will go off.

✉ When opening the door, the display shows '0' and the cooling fan will keep working in order to cooling down the interior parts. 1 min later it will stop. Food maybe removed from oven whilst the fan still running.

✉ Whilst in a heating cycle, one press on ▽ pad stops the oven. At this time, the Power Check Indicator "ON" starts blinking and goes off when the ▽ pad or ◇ button is pressed again.
You can restart it by pressing the ◇ button or a second press on ▽ pad will cancel the selected program. While NOT in a heating cycle, one tap on ▽ pad cancels the selected program.
You can press +30sec pad one or more times in order to add the cooking time by 30 seconds. But you can not exceed the maximum time per power level allowed for power level selected.

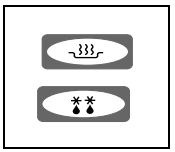
✉ When you first plug in the power cord, the oven beeps once and all the indicators show for 5 sec in the display window.

✉ When heating cycle is completed and you open the door, the oven lamp automatically turns on and goes off 1 min later.

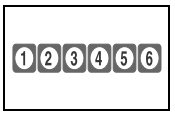
✉ When you open the door whilst in a heating cycle, the oven stops operating and the oven lamp automatically turns on for 1 min and goes off 1 min later. If you leave the oven door open for more than 1 min, the oven beeps once every minute and after 5 min the power source check indicator 'ON' appears in the display window.

Cooking / Reheating (continued)

Multi-stage cooking



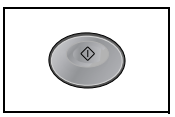
1. Select the desired power level by pressing the **POWER LEVEL** Selector pad or **DEFROST** pad.
Result : The selected power level will be displayed in the display window.



2. Set the desired heating time by pressing the **NUMBER** pads.
Result : The selected time is displayed in the display window.

✉ The maximum time according to each cooking power level can be referred to in the title “Power Levels ans Time Variations”. The **NUMBER** pads will not operate or respond when you press a cooking time exceeding the maximum value. It is not possible to set a cooking time for longer than the maximum time allowed on the chosen program. It is advisable to press **CANCEL** and to enter a new power level and cooking time.

3. Repeat steps 1 and 2 for **II** or **III** stage memory programming.



4. Press ◇ button:
Result : The oven lamp and cooling fan will be turned on. The oven will automatically start heating according to pre-programed cooking time and power level.(I stage → II stage → III stage). The time on digital display will count down.

☛ You can not set up the same **POWER LEVEL** or **DEFROST**.
☛ It operates as setting up sequence.

Power Levels and Time Variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between the power levels below.

Power Level	Percen-tage	Output
HIGH (▒▒)	100 %	1000 W
MEDIUM (▒▒)	70 %	700 W
LOW (▒)	50 %	500 W
HIGH DEFROST (⁂)	30 %	300 W
LOW DEFROST (⁑)	18 %	180 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

Power Level	Max. Time
HIGH (▒▒)	25 min.
MEDIUM (▒▒)	40 min.
LOW (▒)	40 min.
HIGH DEFROST (⁂)	50 min.
LOW DEFROST (⁑)	50 min.

Stopping the Cooking

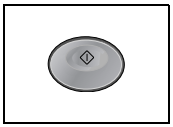
You can stop cooking at any time so that you can:

- ***Check the food***
- ***Turn the food over or stir it***
- ***Leave it to stand***

To stop the cooking...	Then...
Temporarily	Open the door or press ⓥ pad once. Result : Cooking stops. To resume cooking, close the door and press ⓘ again.
Completely	Press the ⓥ pad twice. Result : The cooking settings are cancelled.

✉ If you want to cancel any cooking settings before starting cooking, simply press **CANCEL**(ⓥ) once.

Repeat Feature



1. You can repeat the previous cooking setting (regardless of manual or automatic memory heating) by pressing the **START**(ⓘ) button. The oven starts with exactly the same heating time and power level that were used in the last operation.

   ✉ Repeat feature is available for display show “0”. (You can use repeat feature for 1 hr only after latest operation.)

2. The repeat feature will be cancelled once the power source is cut off.

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Using +30sec Pad

This is a ONE TOUCH COOK pad.

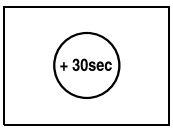
By touching the pad once, you can start heating instantly.

You can increase the cooking time by pressing the +30sec pad while heating is being done.

A cooking time increases by 30 seconds at each press on +30sec pad. But it can not exceed the maximum time.

Like traditional cooking, you may find that, depending on the food's characteristics or your tastes, you have to adjust the cooking times slightly. You can:

- ***Check how cooking is progressing at any time simply by***
- ***opening the door***
- ***Close the door***
- ***Increase the remaining cooking time***



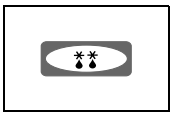
Before operating the oven, times can be increased/ decreased using either the time pads or **+30sec** button During the operating, time may only be added by using the **+30sec** button.

Using the Defrost Feature

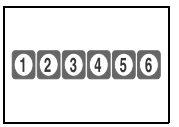
The Defrost feature enables you to defrost meat, poultry or fish.

☛ Use only containers that are microwave-safe.

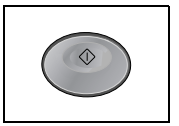
Open the door. Place the frozen food in the centre of the plate tray. Close the door.



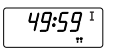
1. Press the Defrost selector pad to set **DEFROST HIGH** (⁂) or **DEFROST LOW** (⁑) as you wish.
Result : The selected DEFROST indicator appears in the display.



2. Press the **NUMBER** pads to set the defrosting time. (Max. 50 min)



3. Press ◇ button.
Result : Defrosting begins.



✉ It is not possible to set a defrosting time for longer than 50min. The defrost indicator will flash and it is advisable to press **CANCEL**(⊘) and enter a new defrost level and time.

✉ When the oven was operating for longer than 25 min under Defrosting cycle, you can NOT change the power level from Defrosting to Heating(Cooking/Reheating) mode.

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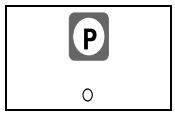
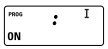
One-stage

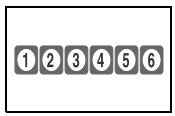


1. Hold down **PROGRAM LOCK**(○) and then press **PROGRAM**(P) pad. Hold together for 2 sec.

✉ Be sure to press the pads firmly.

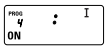
Result : PROG indicator appears in the digital display.

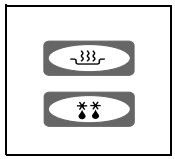




2. Press appropriate **NUMBER** pad for the desired memory number.

Result : Selected memory program code appears below the PROGRAM indicator.

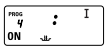


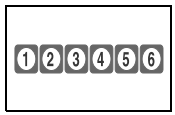


3. Select power level by pressing the **POWER LEVEL** pad or **DEFROST** pad.

Result : Default power level HIGH appears in the display at first press of the **POWER LEVEL** pad.

✉ Press the **POWER LEVEL** pad or **DEFROST** pad one or more times until you get the desired power level.

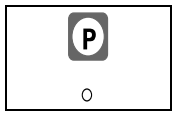




4. Press **NUMBER** pads to set the cooking time.

✉ The maximum time according to each cooking power level can be referred to in the title “Power Levels and Time Variations” on page 6. The **NUMBER** pads will not operate or respond when you press a cooking time exceeding the maximum value.

It is not possible to set a cooking time for longer than the maximum time allowed on the chosen program. It is advisable to press **CANCEL** and to enter a new power level and cooking time.



5. Hold down **PROGRAM LOCK**(○) and then press **PROGRAM**(P) pad. Hold together for 2 sec once again.

Result : PROG indicator and memory number indicator blink 3 times in the digital display with a beep sound. And then the display goes blank.

Caution: Be sure to press the pads firmly in the right position.

6. When you want to program more, repeat the procedures above again.

✉ Memory programs are available up to 20 items. Make sure the unit is properly programmed. After programming is finished, all you have to do for memory cooking is to press the **NUMBER** pad. Then the selected memory program automatically starts cooking.

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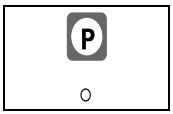
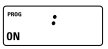
Multi-stage

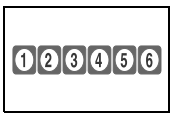


1. Hold down **PROGRAM LOCK**(○) and then press **PROGRAM**(P) pad. Hold together for 2 sec.

✉ Be sure to press the pads firmly.

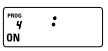
Result : PROG indicator appears in the digital display.

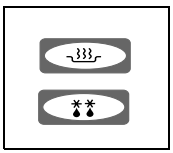




2. Press appropriate **NUMBER** pad for the desired memory number.

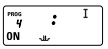
Result : Selected memory program code appears below the PROGRAM indicator.

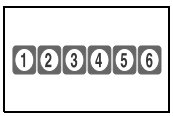




3. Select power level by pressing the **POWER LEVEL** pad or **DEFROST** pad.

✉ Press the **POWER LEVEL** pad and **DEFROST** pad one or more times until you get the desired power level.

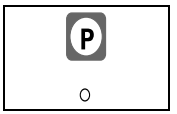




4. Press **NUMBER** pads to set the cooking time.

✉ The maximum time according to each cooking power level can be referred to in the title “Power Levels and Time Variations” on page 6. The **NUMBER** pads will not operate or respond when you press a cooking time exceeding the maximum value.
It is not possible to set a cooking time for longer than the maximum time allowed on the chosen program. It is advisable to press **CANCEL** and to enter a new power level and cooking time.

5. Repeat steps 3 and 4 for **II** or **III** stage memory programming.



6. Hold down **PROGRAM LOCK**(○) and then press **PROGRAM**(P) pad. Hold together for 2 sec once again.

Result : PROG indicator and memory number indicator blink 3 times in the digital display with a beep sound. And then the display goes blank.

Caution: Be sure to press the pads firmly in the right position.

7. When you want to program more, repeat the procedures above again.

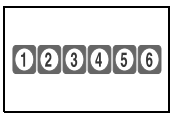
✉ Memory programs are available up to 20 items. Make sure the unit is properly programmed. After programming is finished, all you have to do for memory cooking is to press the **NUMBER** pad. Then the selected memory program automatically starts cooking.

☛ You can not set up the same **POWER LEVEL** or **DEFROST**.

☛ It operates as setting up sequence.

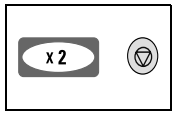
How to Operate Memory Cooking

After having finished memory programming, just press the NUMBER pad of the memory number you want to select. The oven will automatically start heating according to the pre-programmed cooking time and power level.

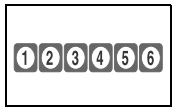


1. Make sure the oven is plugged into a properly earthed electrical outlet and “ON” appears in the display window.
2. Open the door.
   The oven lamp will be turned on.
3. Put the food into a suitable container, place it in the centre of the oven and then close the door securely.
   Result : The oven lamp will go off.
4. Press **NUMBER** pad.
   Result : The selected memory program automatically starts heating. But, **NUMBER** pad 1, 2 operate after 2 seconds.

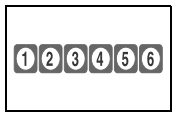
Double Quantity Pad Programming



1. Hold down ⊘ and then press x 2 pad. Hold together for 2 seconds.

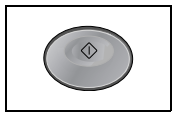


2. Select desired program code by using **NUMBER** pads.



3. Press **NUMBER** pads to set the magnification factor within the range from 1.00 to 9.99.

   ✉ Default factor is 1.65 preset from the manufacturer for increasing the cooking time. Make sure that you set a correct factor between 1.00 and 9.99 for each memory code number.



4. Press ◇ button.

✉ Press **CANCEL**(⊘) pad to exit the programming mode.
Though you can successfully set a double quantity factor whose setting might result in excess of the maximum time allowed for each power level, the oven does not operate exceeding the maximum time.

EN

Double Quantity Pad Programming (continued)

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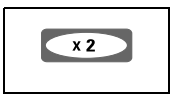
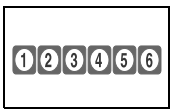
Double Quantity Factor Editing

Feature	Key Entry	Display	Remark
Double Quantity Factor Edit	Hold down CANCEL(⊘) and then x 2 pad.	PROG F · ON x2	Hold down for 2 sec.
	Code No.	PROG 1 F 1·65 ON x2	After 1 sec, default value shows in the display window.
	(Input desired factor value.)	PROG 1 F2·00 ON x2	1.00 ~ 9.99 available (Change the factor if required.)
	START(◇)	PROG 1 F2·00 ON x2	If you don't want to change more, press CANCEL to exit the editing mode.
	New Code No.	PROG 2 F 1·65 ON x2	Skip this step if not necessary.
	(Input desired factor value.)	PROG 2 F2·30 ON x2	Skip this step if not necessary.
	START(◇)	PROG 2 F2·30 ON x2	Skip this step if not necessary.
	CANCEL(⊘)	(Mode cancel)	This exits the editing mode.

How to Operate Double Quantity Pad



1. Press the **Double Quantity** pad.



2. Press the desired memory **NUMBER** pad.
Result : Cooking time which was multiplied by the preset factor appears in the display and cooking starts with time digits counting down.

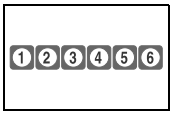
✉ You don't need to press ◇ button to start heating.

Programming Air Filter Clean Time

When the air filter check indicator (FILTER) appears in the display window after a certain time of use, you should clean the air filter according to the instructions "Cleaning the Air Filter" on page 15 in this booklet. Then follow the procedure as below if you want to change the air filter clean time.

1. Hold down **PROGRAM LOCK**(○) and then press **NUMBER 3** pad. Hold together for 2 seconds.
Result : The display will show the length of time in hours between cleaning the air filter you have programmed in or the original time preset by the manufacturer.

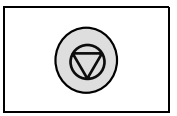
✉ Default clean time is 500 hours in terms of pure oscillating time, not the continuity time.



2. Press **NUMBER** pads to set the desired clean time.

✉ You can set up to 999 hours.

3. Hold down **PROGRAM LOCK**(○) and then press **NUMBER 3** pad.
Hold together for 2 seconds in order to save the new value.
This completes the programming of the air filter clean time.

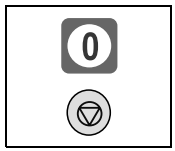


4. Press **CANCEL**(⊘) pad to return to cooking mode.

✉ .After the clean time has expired, you should clean the air filter. See page 15.

Controlling Beep Tone

You can select the beep tone you require. There are 4 sound levels available.



Hold down **CANCEL**(⊽) and then press **NUMBER 0** pad. Hold together for 2 seconds.

Result : Beep tone is changed to one level higher than current one.

✉ Beep tone 0 does not make beep sound.

Settings are circulating whenever you press the hidden keys in the following order.

Snd 0 ⟶ Snd 1 ⟶ Snd 2 ⟶ Snd 3 ⟶ Snd 0 (No sound)

✉ Default tone is Snd 2.

Error Codes

EN

Erroe Items	Code	Error Beep	Cause	Remedy
Power frequency Error (50/ 60Hz)	E1	-	Power frequency is other than 50 Hz.	Unplug the power cord plug and check if the power frequency is 50 Hz. Plug the power cord in 50 Hz power source and see If “E1” appears. If the error code is displayed again even after the correct power source is provided, contact the nearest service centre.
EEPROM Error	E5	One long beep for 2 sec	Memory IC (EEPROM IC) is not working correctly. In this case, other features except for memory function work properly. (You can operate the oven manually)	Press CANCEL pad one or more times and try to start a memory heating. If the error code “E5” persists, contact your nearest service centre.

Hidden Keys

Note: Press Key 1 and then the next one. Hold for 2 secs.

Feature	Key Entry		Display	Remark
	Key 1	Next		
Continuity time total	CANCEL (⊘)	1	99 99 ON	Hold together for 2 sec. Unit: 10 hrs.
Magnetron oscillating time total	CANCEL (⊘)	2	99 99 ON	Hold together for 2 sec. Unit: 1 hr.
Number of times of use by memory program code	CANCEL (⊘)	Start	PROG DATA ON	Hold together for 2 sec.
	Code No.		PROG 1 DATA ON	
	(Data display after 2 sec.)		PROG 1 739 DATA ON	739 times of use
	(New code can be set after data display)		PROG 2 DATA ON	
	CANCEL (⊘)		(Mode Cancel)	
Heating time per memory program code (Automatic sequential display)	CANCEL (⊘)	P	PROG 1 1:10 ON	Hold together for 2 sec.
			(Sequentially displays for 3 sec from 1 to 20)	
	CANCEL (⊘)		(Mode Cancel)	

Care of Your Microwave Oven

Cleaning the Microwave Oven

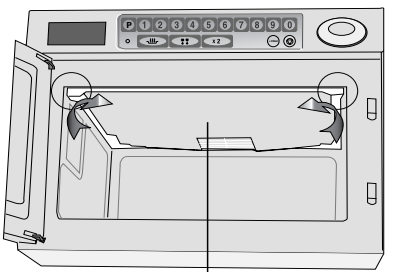
1. Unplug the oven from the electrical socket before cleaning.
2. Clean the inside of the oven. Wipe up all spills with a damp cloth. Kitchen detergent solution may be used if the oven gets too dirty. Do not use harsh detergents or abrasives.

   ✉ If food remnant or spilled liquids stick to the oven walls, or between door seal and door surface, they will absorb microwaves possibly resulting in arcing or sparks.
3. Clean the outside of the oven with soap and water, then dry with a soft cloth.
   Caution: Make sure that water does not get into the back ventilation or control panel opening.
4. When you clean the window of the door, be sure to use a soft cloth after washing with very mild soap and water. Do not use window cleaner as the front door can be scratched by harsh soap or cleaners.

Cleaning the Ceiling Cover

1. Hold side stoppers of ceiling cover with both hands and pull them in and down. Then take the ceiling cover out of the oven cavity.
2. Rinse ceiling cover in soapy water or Food Sanitizer Solution.
3. Be sure to replace the ceiling cover before using the oven.

   Caution : Ceiling cover must be in place securely when you use the oven. When you removed the Ceiling Cover for the purpose of cleaning, be sure to be extremely careful about the exposed inside components on the top of the oven cavity. If any of them are deformed, abnormal symptom can happen such as arcing or sparks during operation. In case of such problem, contact the nearest after-sales service centre.



Ceiling Cover

Care of Your Microwave Oven (continued)

Cleaning the Air Filter

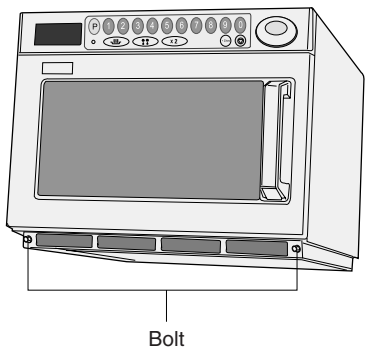
Clean the Air Filter regularly according to the following instructions.

The oven may have problems when the Air Filter becomes clogged with dust.

1. Remove the bolt at both ends of the Air Filter.
2. Lift the Air Filter off the post carefully.
3. Wash this filter in warm soapy water.
4. Be sure to replace the Air Filter before using the oven.

✉ If the Air Filter becomes clogged with debris, this will cause an overheating problem on the oven.

✉ If the want to change the air filter clean time, refer to “Programming Air Filter Clean Time” in page 12.



Replacement of Lamp

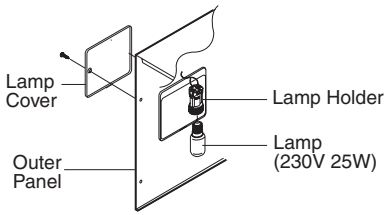
EN

Important

1. Remove a screw securing the lamp cover.

   ✉ You don’t need to remove outer panel to replace lamp.

2. Remove the lamp by rotating it clockwise.
3. Replace with a new lamp by rotating it counter-clockwise.



Cookware Guide

EN

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✓✗: Use Caution

✗ : Unsafe

EN

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer. **Stir once during and once after cooking !**

Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

Food	Portion	Method	Power	Time (min.)	Standing Time (min.)
Broccoli	500 g	Cut into even sized florets. Add 60-75 ml cold water (4-5 tbsp.).	High	4-4½	3
Brussel sprouts	500 g	Add 120-150 ml (8-10 tbsp.) water.	High	5-5½	3
Carrots	500 g	Cut into even sized slices. Add 60-75 ml cold water (4-5 tbsp.).	High	4½-5	3
Cauliflower	500 g	Cut into even sized florets. Add 60-75 ml cold water (4-5 tbsp.).	High	5-5½	3
Green Beans	500 g	Cut into slices. Add 60-75 ml cold water (4-5 tbsp.).	High	5-5½	3
Potatoes	500 g	Cut the peeled potatoes into halves. Add 60-75 ml cold water (4-5 tbsp.).	High	5-5½	3

Cooking Guide for frozen vegetables and frozen rice

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.

Stir twice during cooking and once after cooking! Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Method	Power	Time (min.)	Standing Time (min.)
Cauliflower	500 g	Add 60-75 ml (4-5 tbsp.) cold water.	Medium	9½-10½	3
Peas	500 g	Add 15-30 ml (1-2 tbsp.) cold water.	Medium	9-10	3
Mixed Vegetables (carrots, peas, corn)	500 g	Add 15-30 ml (1-2 tbsp.) cold water.	Medium	10-11	3
Mixed Vegetables (e.g. Ratatouille)	500 g	Add 15-30 ml (1-2 tbsp.) cold water.	Medium	10½-11½	3
White Rice	500 g	Stir once or twice during reheating.	Medium	7-8	2-3
Rice + Vegetables	300 g	Stir once or twice during reheating.	Medium	6-7	2-3

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Cooking Breakfast

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min.)	Standing Time(min.)
Bacon (chilled)	2 slices a 20 g	Put bacon slices on kitchen paper on a flat ceramic plate.	High	ca 1½	1
Scrambled Eggs (chilled)	2 eggs	Beat eggs, add salt and 2 tbsp. milk. Put in a deep ceramic plate. Stir several times during cooking.	Medium	ca. 1½	1
Baked Beans (canned)	250 g	Put the beans in a deep ceramic plate. Reheat covered. Stir during reheating.	Medium	2½-3	1-2

Reheating Dish Entrees

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Method	Power	Time (min.)	Standing Time(min.)
Plated Meal (chilled)	350g	Plate a meal of 2-3 chilled components on a ceramic dish. Reheat covered.	Medium	3½-4½	3
Chicken Curry & Rice (chilled)	300 g	Plate a meal of 2 chilled components on a ceramic dish (e. g rice and curry). Reheat covered.	Medium	2½-3½	3
Pasta, plain (chilled)	500 g	Put the plain pasta in a glass pyrex bowl with lid. Reheat covered. Stir once ore twice during reheating.	Medium	4 - 5	1-2
Pasta with sauce (chilled)	350 g	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Reheat covered. Stir during reheating.	High	3 - 4	3
Filled pasta in	350 g	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Reheat covered. Stir occasionally during reheating.	Medium	4 - 5	3
Lasagne	400 g	Put chilled lasagne in an oval dish. Place the dish in the oven widthways. Reheat covered.	High	4½-5½	3
Bechamel Potatoes (chilled)	400 g	Put bechamel potatoes on a flat ceramic plate. Reheat covered.	Medium	5½-6½	3
Baked Potatoes (ready cooked and chilled)	500 g (2 x 250 g)	Pierce film and put potatoes on a flat ceramic plate.	High	3½- 4½	2-3

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Reheating Soup and Stew

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Method	Power	Time (min.)	Standing Time(min.)
Soup (chilled)	250 g	Pour into a deep ceramic plate. Reheat covered. Stir during reheating.	High	2 -2½	2-3
Stew (chilled)	250 g 500 g	Pour into a deep ceramic plate or bowl. Reheat covered. Stir during reheating	Medium	4½-5 5½-6	2-3
Bean Stew (canned)	350 g	Pour into a deep ceramic plate or bowl. Reheat covered. Stir during reheating.	Medium	3½-4	2-3
Chilli (chilled)	350 g	Pour into a deep ceramic plate. Reheat covered. Stir during reheating.	Medium	4-4½	2-3
Soup (frozen)	500 g	Pour into a glass pyrex dish with lid. Reheat covered. Stir during reheating.	High	10-12	2-3

Reheating Snacks

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min.)	Standing Time(min.)
Cheeseburger (frozen)	150 g (1pc)	Put burger on kitchen paper on a ceramic plate.	Medium	2 - 2½	2-3
Hot Dog (chilled)	125 g (1 pc)	Put hot dog on kitchen paper on a ceramic plate.	Medium	ca 1½	2-3
Pizza; Slice (chilled)	100 g	Put the pizza slice on a ceramic plate.	Low	1½-2	1-2
Quiche/ Pie (chilled)	150 g	Put quiche on kitchen paper on a ceramic plate.	Medium	2-2½	2-3

EN

Defrosting Bread and Cake

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min.)	Standing Time(min.)
Baguettes	150 g (1pc)	Put the baguette widthways on kitchen paper in the oven. Turn over after half of defrosting time.	Defrost 2 (❄)	2-2½	3-5
Bread Rolls	8-10 pc a 50 g	Put the rolls side by side on kitchen paper in the oven. Turn over after half of defrosting time.	Defrost 2 (❄)	4½-5	3-5
Croissants (defrosting & warming)	2 pc a 40 g	Put the croissants on kitchen paper on a ceramic plate.	High	ca 1/2	1-2
Cream Cake (slight de frosting)	100 g (1pc)	Put the piece of cake on a ceramic plate. Let stand until cream is totally defrosted.	Defrost 1 (❄❄)	1 - 1½	10-20
Fruit Cake (defrosting & warming)	100 g (1pc)	Put the piece of cake on a ceramic plate.	Defrost 2 (❄)	1½-2	5-10

Defrosting or Reheating Desserts

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min.)	Standing Time(min.)
Defrosting Berries (frozen)	250 g	Distribute berries on a flat glass pyrex dish.	Defrost 2 (❄)	5 - 6	5-10
Cooking Berries in sauce (chilled)	250 g	Put fruits in a glass pyrex bowl with lid. Reheat covered. Stir occasionally during cooking.	Medium	3 - 3½	2-3
Warming Puff Pastry, filled (frozen)	100 g	Put frozen pastry on kitchen paper on a ceramic plate.	Low	1½-2	1-2
Reheating Yeast Dumplings with jam filling (frozen)	300 g (3-4)	Put yeast dumplings side by side in a glass pyrex bowl with lid. Moist the top of them with cold water. Cook covered.	Medium	3½- 4	2-3

Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Plate tray***

☛ ALWAYS ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.

2. Remove any splashes or stains on the inside surfaces with a soapy cloth. Rinse and dry.

3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the plate tray and heat for three minutes at maximum power.

✉ **DO NOT** spill water in the vents.

✉ **NEVER** use any abrasive products or chemical solvents.

✉ Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ **Clean the** microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury .

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repairs.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
- Contact the nearest after-sales service centre

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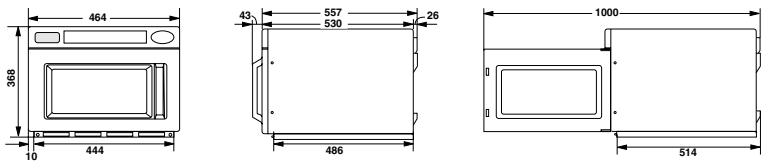
Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	CM1029A
Power source	230 V ~ 50 Hz
Power consumption Microwave	 1700 W
Output power	1000 W (IEC-705)
Operating frequency	2, 450 MHz
Dimensions (W x H x D) Outside Oven cavity	 464 x 368 x 557 mm 370 x 190 x 370 mm
Volume	26 litre
Weight Net	 26.5 Kg approx.



Note

English

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

If you have any problems with your machine
please can you contact Samsung European distributor

Tel No: +44 (0)121 746 3521 (ENGLISH SPEAKING)
Fax: +44 (0)121 744 0974
Email: europe@apuro.co.uk

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